Creative Enzymes®

Kelp Extract

Cat. No. EXTC-190

Lot. No. (See product label)

Introduction

Applications

It can be applied in health food field, food additives industry, which can be added into the dairy, beverage, health care products, pastries, cold drinks, bread, milk and so on. It can be applied in cosmetic field, which is a kind of water-soluble polymer natural extracts with sntiphlogistic sterilization effect. So fucoidan can be used as a new type of high moisturizing instead of glycerin; It can be applied in pharmaceutical field, which is the raw material of new traditionmedicine added in kidney products.

Product Information

Source

Kelps are large seaweeds (algae) belonging to the brown algae (Phaeophyceae) in the order Laminariales. There are about 30 different genera.

Purity

10:1,20:1,Fucoxanthin 5%-50%(UV)

Function

1.Kelp extract(Fucoxanthin)can lower LDL Cholesterol; 2.Kelp extract(Fucoxanthin) can be used for weight loss; 3.Kelp extract(Fucoxanthin) is usefull for anti-oxidation; 4.Kelp extract(Fucoxanthin) is an ideal dietary supplement.